



CALERA

2013

MILLS VINEYARD PINOT NOIR

MT. HARLAN

Calera's Mt. Harlan Vineyards are located in the Gavilan Mountains 25 miles east of the Monterey Bay. The site was chosen for its limestone soils and ideal climate. At an average elevation of 2,200 feet it is among the highest and coolest vineyard sites in California.

Winemakers Notes

2013 Mills Vineyard Pinot Noir possesses an alluring and deep, meaty bouquet of dark fruits, wet slate, white pepper and redwood bark. The palate is concentrated and bright with intense red fruit. Very fine grained yet taut tannins are beautifully integrated with dark black cherry, cranberry and a whisper of black licorice with a wonderfully persistent finish.

Vineyard Details

Planted in 1984
14.4 acres, 6 x 10 spacing
Southeast exposure
Limestone soils
Clone: Calera Selection
Rootstock: Own rooted
Crop Yield: 0.81 of a ton/acre

Wine Analysis

Total Acidity: 6.5 g/L
Final pH: 3.48
Malolactic: 100%
Alcohol: 14.3%
Production: 789 cases

All of our Mt Harlan vineyards are ORGANICALLY FARMED & CERTIFIED by CCOF

Vintage and Winemaking Detail

In 2013 we saw decreasing yields due to the second year of a drought with only 6.5 inches of rain for the entire season. Warm spring temperatures brought on an early bud break, but fortunately remained warm with no threats of frost. The summer months were fairly mild with abundant sunshine allowing us to pick the grapes with high acid and mature flavors.

We picked the Mills vineyard in several passes; the first three lots picked really early on August 30th then continued picking to October 5th. Each lot was pressed 14 days after harvest, racked by gravity to French oak barrels, then aged without racking in those barrels, 30% new, for sixteen months. The lots were then combined and the resultant wine was bottled without filtration, as always.